

IN THE CLAIMS

Pursuant to 37 CFR §1.121(c), this listing of the claims, including the text of the claims, will serve to replace all prior versions of the claims, in the application.

Please amend claim 1-6 and 8-12, and add claims 13 through 20, to read as follow:

1           1. (Currently Amended) A method of manufacturing a processed raw egg having an  
2 edible composition agitated ~~therewith~~ in situ natural, the method comprising:

3           a) a cleaning and sterilizing step of cleaning ~~an~~ a raw egg [[E]] with [[a]] cleaning water  
4 and sterilizing [[it]];

5           b) an egg-shell drilling step of forming an injection hole [[Ef]] in ~~the~~ an upper portion of  
6 the egg-shell [[Ea]] of the raw egg [[E]], wherein the raw egg [[E]] is fixedly erected and a  
7 ~~certain~~ pressure is exerted on ~~the~~ an upper portion of the long axis of the raw egg by means of a  
8 drilling and injection tube [[42]] such that the injection hole is formed;

9           c) an edible composition injection step of injecting ~~a predetermined amount of~~ edible  
10 composition [[P]] by penetrating the drilling and injection tube [[42]] inside the raw egg [[E]]  
11 through the injection hole [[Ef]] of the raw egg [[E]]; and

12           d) a raw egg agitation step of agitating the edible composition [[P]] and [[the]] viscous  
13 albumen [[Eb]] and yolk [[Ed]] ~~by using an agitating means inserted~~ agitator for agitating edible  
14 composition, viscous albumen, and yolk through the injection hole [[Ef]] of the raw egg [[E]].

1           2. (Currently Amended) The method according to claim 1, wherein the raw egg agitation  
2 step is carried out by agitating the ~~content~~ contents of the raw egg and the edible composition,  
3 ~~wherein~~ by inserting the agitating means is inserted agitator into the inside of the raw egg in the  
4 form of a rod[[,]] ~~that spread spreads~~, and then moves upwards and downwards and/or rotates.

1           3. (Currently Amended) The method according to claim 1, ~~before the egg-shell drilling~~  
2 ~~step~~, further comprising before the egg-shell drilling step a solidified albumin skin layer forming  
3 step of forming a solidified albumen skin layer [[Ec]] ~~having a certain thickness~~, wherein the raw  
4 egg [[E]] is heated such that a certain thickness of albumen [[Eb]] inwards of ~~the~~ an egg shell

5 [[Ea]] is solidified, and after the raw egg agitation step, further comprising a solidification step  
6 for solidifying the raw egg by means of a heat-up or a chemical reaction.

1 4. (Currently Amended) The method according to claim 1, ~~before the edible composition~~  
2 ~~injection step~~, further comprising before the edible composition injection step steps of:

- 3 a) suctioning and removing at least part of ~~the~~ a content of the raw egg including [[the]]  
4 albumen and [[the]] yolk by injecting a suction tube up to ~~the~~ a yolk portion of the raw egg; and  
5 b) injecting grains, ~~or~~ fruits ~~including or~~ carbohydrates into the place where ~~the content~~  
6 contents of raw egg ~~is~~ are removed in the suctioning and removing step.

1 5. (Withdrawn-Currently Amended) An apparatus for manufacturing a processed raw  
2 egg having an edible composition agitated ~~therewith~~ in situ natural, the apparatus comprising:

- 3 a) a raw egg holding means [[30]] including a resting groove [[31]] for ~~an~~ a raw egg to be  
4 rested thereon and a pressurizer [[35]] for pressurizing one side of the raw egg [[E]];  
5 b) a drilling and injection tube [[42]] for forming an injection hole [[Ef]] in the upper end  
6 portion of the raw egg [[E]];  
7 c) a drilling and injection means [[40]] for injecting an edible composition [[P]] into the  
8 interior of the raw egg, the drilling and injection means including a quantified discharging pump  
9 [[46]] and the drilling and injection tube [[42]]; and  
10 d) ~~an agitating means~~ an agitator for agitating the internal material of the raw egg, the  
11 agitating means being injected in the form of a rod and afterwards spread, and moving upwards  
12 and downwards and/or rotating.

1 6. (Withdrawn-Currently Amended) The apparatus according to claim 5, wherein the  
2 ~~agitating means~~ agitator comprises a support and axle rod [[64]] injected by an ascending and  
3 descending cylinder [[61]] through the injection hole [[Ef]] of the raw egg [[E]], and a free-  
4 rotating member [[67]] provided in the upper portion of the support and axle rod [[64]] and  
5 adapted to be rotated by the power of a reciprocal motor [[68]] and descended and ascended by a

6 moving cylinder [[71]], a plurality of rotating members [[72]] rotatably installed in the lower end  
7 portion of the support and axle rod [[64]] so as to be rotated about the support and axle rod [[64]],  
8 the rotating member [[72]] being fixed at an upper end portion thereof to the free-rotating  
9 member [[67]] and at a lower end portion thereof to a free-rotating ring [[74]], and a ring [[73]]  
10 fixedly installed in the intermediate portion of the rotating member [[72]] such that the portion of  
11 rotating member [[72]] between the ring [[73]] and the free-rotating ring [[74]] is spread  
12 outwardly as the rotating member [[67]] descends.

1 7. (Withdrawn) The apparatus according to claim 5, further comprising a suction pump  
2 and a suction tube for suctioning and removing at least part of the content of the raw egg.

1 8. (Currently Amended) A processed raw egg having an edible composition agitated  
2 ~~therewith~~ in situ natural, wherein ~~a certain desired amount of~~ edible composition is injected  
3 through an injection hole formed in ~~the~~ an upper portion of ~~the~~ a long axis of a raw egg, and the  
4 injected edible composition and the contents of the raw egg are agitated by an ~~agitating means~~  
5 agitator, the ~~agitating means~~ agitator being inserted in ~~the~~ a form of a rod, spread in a desired  
6 form, and moved inside the raw egg.

1 9. (Currently Amended) The processed raw egg according to claim 8, wherein ~~a certain~~  
2 ~~thickness of the~~ albumen [[Eb]] inwards of the egg-shell [[Ea]] is solidified before injection of  
3 the edible composition.

1 10. (Currently Amended) The processed raw egg according to claim 8, wherein the total  
2 amount of the injected edible composition is ~~within~~ no more than 10 volume% of the raw egg.

1 11. (Currently Amended) The processed raw egg according to claim 8, wherein the  
2 edible composition contains at least one of a natural edible material, a processed nourishing  
3 material ~~such as~~ including vitamin, an edible pigment, and ~~an~~ edible spices.

1           12. (Currently Amended) The processed raw egg according to claim 8, wherein a part of  
2 ~~the a~~ content of the raw egg including [[the]] albumen and [[the]] yolk is removed, and grains,  
3 ~~including~~ carbohydrates and fruits are added ~~thereto~~ to the egg.

1           13. (New) The method according to claim 1, comprised of performing the cleaning and  
2 sterilizing step before the egg-shell drilling step.

1           14. (New) The method according to claim 1, composed of solidifying a thickness of  
2 albumen closest to the egg-shell before injection of the edible composition.

1           15. (New) The method according to claim 1, composed of limiting the amount of the  
2 edible composition injected inside the raw egg to no more than 10 volume % of the raw egg.

1           16. (New) The method according to claim 14, comprised of limiting the amount of the  
2 edible composition injected inside the raw egg to no more than 10 volume % of the raw egg.

1           17. (New) The method according to claim 1, comprised of:  
2           forming the edible composition of from a group consisting of natural edible materials  
3 consisting of grains, carbohydrates and fruits, processed nourishing material including vitamin,  
4 an edible pigment, edible spices, and mixtures thereof; and  
5           limiting the amount of the edible composition injected inside the raw egg to no more than  
6 10 volume% of the raw egg.

1           18. (New) The method according to claim 2, comprised of:  
2           forming the edible composition of from a group consisting of natural edible materials  
3 consisting of grains, carbohydrates and fruits, processed nourishing material including vitamin,  
4 an edible pigment, edible spices, and mixtures thereof; and

5 limiting the amount of the edible composition injected inside the raw egg to no more than  
6 10 volume% of the raw egg.

1 19. (New) The method according to claim 1, comprised of:  
2 forming the edible composition of from a group consisting of natural edible materials  
3 consisting of grains, carbohydrates and fruits, processed nourishing material including vitamin,  
4 an edible pigment, edible spices, and mixtures thereof;  
5 solidifying a thickness of albumen closest to the egg-shell before injection of the edible  
6 composition; and  
7 limiting the amount of the edible composition injected inside the raw egg to no more than  
8 10 volume% of the raw egg.

1 20. (New) The method according to claim 4, comprised of:  
2 forming the edible composition of from a group consisting of natural edible materials  
3 consisting of grains, carbohydrates and fruits, processed nourishing material including vitamin,  
4 an edible pigment, edible spices, and mixtures thereof;  
5 solidifying a thickness of albumen closest to the egg-shell before injection of the edible  
6 composition; and  
7 limiting the amount of the edible composition injected inside the raw egg to no more than  
8 10 volume% of the raw egg.